TRENDS IN FOOD SCIENCE & TECHNOLOGY

Author Index

Subject Index

Books Reviewed Index

1997

Vol. 8
Issues 1–12

ISSN 0924 2244

Trends in Food Science & Technology

Elsevier Trends Journals
68 Hills Road
Cambridge
UK CB2 1LA
Tel: +44 1223 315961
Fax: +44 1223 464430
+44 1223 321410
E-mail: TIFS@elsevier.co.uk

Advisory Editorial Board

Soichi Arai, University of Tokyo, Japan
Yasuo Ariyoshi, Ajinomoto Co. Inc., Japan
Ken Buckle, University of New South Wales, Australia
Osvaldo Campanella, Massey University, New Zealand
Fergus M. Clydesdale, University of Massachusetts, USA
David Farr, Nestec Ltd, Switzerland
Patrick F. Fox, University College, Cork, Ireland
Daniel Y.C. Fung, Kansas State University, USA
Pavel Jelen, University of Alberta, Canada
J. Leighton Jones, Campden & Chorleywood Food RA, UK
Dietrich Knorr, Berlin University of Technology, Germany
Theodore P. Labuza, National Food and Nutrition Consultants, USA
Stephen H. McNamara, Hyman, Phelps & McNamara, PC, USA
Victor J. Morris, Institute of Food Research, UK
Barbara Munce, Consultant, Australia
Ann Noble, University of California, Davis, USA
Thomas Ohlsson, Swedish Institute for Food Research
John R. Piggott, University of Strathclyde, UK
Syed S.H. Rizvi, Cornell University, USA
Andrew O. Scott, Lyons-Tetley Ltd, UK
Bruce P. Wasserman, Rutgers University, USA
Peter J. Wood, Agriculture Canada

Editor Beverley White

Assistant Editor Rosemary Boddington

Editorial Administrators Anne Ward and Lesley Ward

Publisher Peter Desmond

© 1998 Elsevier Science Ltd. All rights reserved.

This journal and the individual contributions contained in it are protected by the copyright of Elsevier Science Ltd. Except as outlined in the terms and conditions, no part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of the Publisher, Elsevier Trends Journals, 68 Hills Road, Cambridge UK CB2 1LA.

Author Index

(BR): Book Review
(CR): Conference Report
(Ed.): Editorial
(L): Letter

A

Ahvenainen, R., *see* Smolander, M. 10
Åkesson, B., *Selenium in Food and Health* 317 (BR)
Alexander, C., *see* Whitcombe, M.J. 140
Alli, I., *Food Proteins: Properties and Characterization* 209 (BR)
Asp, N.G., *Dietary Fibre Analysis* 63 (BR)
Astorg, P., Food carotenoids and cancer prevention: An overview of current research 406
Aune, T., *see* Sørheim, O. 307
Autio, K. and Laurikainen, T., Relationships between flour/dough microstructure and dough handling and baking properties 181

B

Bloomfield, S.F., *see* Dodd, C.E.R. 238
Bolder, N.M., Decontamination of meat and poultry carcasses 221
Booth, I.R., *see* Dodd, C.E.R. 238
Bourgeois, C.M., *see* Thebaudin, J.Y. 41
Braddock, R.J., *Modern Methods of Plant Analysis, Vol. 18: Fruit Analysis* 65 (BR)
Branch, S., *Handbook of Food Analysis – Vol. 1, Physical Characterization and Nutrient Analysis; Vol. 2, Residues and Other Food Component Analysis* 251 (BR)
Brassart, D. and Schiffrin, E.J., The use of probiotics to reinforce mucosal defence mechanisms 321
Brouns, F., Functional foods for athletes 358
Brouns, F. and Kovacs, E., Functional drinks for athletes 414
Buettner, G.R., *Free Radicals and Oxidative Stress: Environment, Drugs and Food Additives* 64 (BR)

C

Chandrasekaran, M., Marcroft, H., Bakalis, S. and Karwe, M.V., Applications of laser Doppler anemometry in understanding food processing operations 369
Chang, F.J., *see* Vega-Mercado, H. 151
Conde-Petit, B., 1st International Symposium on Food Rheology and Structure 242 (CR)
Conzelmann, C., *see* Huggett, A. 133
Crabbe, J., *The Maillard Reaction: Consequences for the Chemical and Life Sciences* 211 (BR)
Crawford, C., *Harmonisation of European Food Legislation: Status and Development of Laws on Foodstuffs* 67 (BR)
Crawford, L., *see* Digiulio, K. 204

D

D'Appolonia, B.L., *Wheat End Uses Around the World* 63 (BR)
Dalgaard, P., *see* Ólafsdóttir, G. 258
Dalgleish, D.G., Adsorption of protein and the stability of emulsions 1
de Jong, P., Impact and control of fouling in milk processing 401
De Ruiter, G.A. and Rudolph, B., Carrageenan biotechnology 389
Deffense, E., *Fatty Acid and Lipid Chemistry* 178 (BR)
DeVries, J.W., *Carbohydrates in Food (Food Science and Technology Series 74)* 210 (BR)
Dickinson, E., Enzymic crosslinking as a tool for food colloid rheology control and interfacial stabilization 334
Digiulio, K., Crawford, L., Woo, R. and Gaull, G., International Symposium on Spongiform Encephalopathies: Generating Rational Policy in the Face of Public Fears 204 (CR)
Dodd, C.E.R., Sharman, R.L., Bloomfield, S.F., Booth, I.R. and Stewart, G.S.A.B., Inimical processes: Bacterial self-destruction and sub-lethal injury 238
Donnelly, B.J., *Pasta and Noodle Technology* 252 (BR)
Doyle, M.P., *Escherichia coli: Mechanisms of virulence* 388
Druaux, C. and Voilley, A., Effect of food composition and microstructure on volatile flavour release 364
Durance, T.D., Improving canned food quality with variable retort temperature processes 113
Durst, R.A., *Immunoassays for Residue Analysis: Food Safety (ACS Symposium Series 621)* 386

E

Earle, M.D., Changes in the food product development process 19
Earle, M.D., Innovation in the food industry 166
Eitenmiller, R.R., *Vitamins in Human Health and Disease* 317 (BR)
Eliasson, A-C., *Baked Goods Freshness: Technology, Evaluation, and Inhibition of Staling* 250 (BR)
Etzel, M.R., *Chemical Engineering for the Food Industry* 387

F

Farkas, D.F., *High Pressure Processing of Foods* 31 (BR)
Flores, R.A., *Dehydration of Foods* 352 (BR)
Foegeding, P.M., *Essentials of the Microbiology of Foods: A Textbook for Advanced Studies* 32 (BR)
Frost, S.M., *see* Paterson, B.D. 253

G

Gaull, G., *see* Digiulio, K. 204
Gibson, A.M. and Hocking, A.D., Advances in the predictive modelling of fungal growth in food 353
Gil, A.M., 3rd International Conference on Applications of Magnetic Resonance in Food Science 24 (CR)
Góngora-Nieto, M.M., *see* Vega-Mercado, H. 151
Goodrick, B., *see* Paterson, B.D. 253
Grandison, A.S., *Advances in Membrane Technology for Better Dairy Products (Bulletin of the International Dairy Federation No.311/1996)* 209 (BR)
Guinard, J-X., 6th Food Choice Conference 313 (CR)

H

Haines, J. and Patel, P.D., Antibody- and lectin-based assays for the rapid analysis of foodgrade gums and thickeners 395
Harrington, M., *see* Thebaudin, J.Y. 41
Hartel, R., *Food Engineering 2000* 428 (BR)
Hegarty, P.V., *Trace Elements in Human Nutrition and Health* 282 (BR)
Helander, I.M., von Wright, A. and Mattila-Sandholm, T., Potential of lactic acid bacteria and novel antimicrobials against Gram-negative bacteria 146
Hoogenboom, L.A.P. and Kuiper, H.A., The use of *in vitro* models for assessing the presence and safety of residues of xenobiotics in foods 157

Huggett, A. and Conzelmann, C., EU regulation on novel foods: Consequences for the food industry 133
Huggett, A.C., *see* Schilter, B. 48
Hurme, E., *see* Smolander, M. 101
Huyghebaert, A., *see* Messens, W. 107
Hyslop, D., *Advances in Food Colloids* 65 (BR)

I
Isengard, H-D., *Quality Control for Foods and Agricultural Products* 131 (BR)

J
Jay, J.M., Do background microorganisms play a role in the safety of fresh foods? 421
Jelen, P., *Advanced Dairy Chemistry Vol. 3: Lactose, Water, Salts and Vitamins* 428 (BR)
Jelen, P., Texture of fermented milk products and dairy desserts 345 (CR)
Jensen, B., *see* Ólafsdóttir, G. 258
Jørgensen, S.S., *Chemical Markers for Processed and Stored Foods* 351

K
Kallio, H., *Supercritical Fluid Technology in Oil and Lipid Chemistry* 427 (BR)
Kardinaal, A.F.M., Waalkens-Berendsen, D.H. and Arts, C.J.M., Pseudo-oestrogens in the diet: health benefits and safety concerns 327
Kitts, D.D., An evaluation of the multiple effects of the antioxidant vitamins 198
Klaenhammer, T.R., *Dairy Starter Cultures* 127 (BR)
Kovacs, E., *see* Brouns, F. 414
Krochta, J.M., *see* Miller, K.S. 228
Kuiper, H.A., *see* Hoogenboom, L.A.P. 157

L
Laurikainen, T., *see* Autio, K. 181
Lee, Y-K., *Encyclopedia of Common Natural Ingredients Used in Food, Drugs, and Cosmetics (2nd edn)* 210 (BR)
Lefebvre, A.C., *see* Thebaudin, J.Y. 41
Lelieveld, H., A method for the assessment of in-place cleanability of moderately-sized food processing equipment 54
Linko, Y., Javanainen, P. and Linko, S., Biotechnology of bread baking 339
Lloyd-Evans, L.P.M., *Transgenic Organisms: Biological and Social Implications* 129 (BR)
Longdell, G., 42nd International Congress of Meat Science and Technology 57 (CR)
Low, N.H., *Food Authentication* 319 (BR)

M
Martín-Belloso, O., *see* Vega-Mercado, H. 151
Martinsdóttir, E., *see* Olafsdóttir, G. 258
Mattila-Sandholm, T., *see* Helander, I.M. 146
Mawson, A.J., Regeneration of cleaning and processing solutions using membrane technologies 7
Messens, W., Van Camp, J. and Huyghebaert, A., The use of high pressure to modify the functionality of food proteins 107
Miller, K.S. and Krochta, J.M., Oxygen and aroma barrier properties of edible films: A review 228
Muller, R., 1st European Symposium on Enzymes in Grain Processing 92 (CR)

N
Nesbakken, T., *see* Sørheim, O. 307
Ng, A., *see* Waldron, K.W. 213
Norback, J.P., *Stastistical Quality Control for the Food Industry (2nd edn)* 352

O
Oates, C.G., Towards an understanding of starch granule structure and hydrolysis 375
Oehlenschläger, J., *see* Ólafsdóttir, G. 258
Ólafsdóttir, G., Martinsdóttir, E., Oehlenschläger, J., Dalgaard, P. and Jensen, B., Methods to evaluate fish freshness in research and industry 258

P
Padley, F.B., *Oils and Fats Manual, Vols 1 and 2* 385
Parker, M.L., *see* Waldron, K.W. 213
Parr, A.J., *see* Waldron, K.W. 213
Paterson, B.D., Goodrick, B. and Frost, S.M., Controlling the quality of aquacultured food products 253
Peck, M.W., *Clostridium botulinum* and the safety of refrigerated processed foods of extended durability 186
Petersen, B.J., *Food Safety 1995* 127 (BR)
Podmore, J., *Fats and Oils* 318 (BR)
Poldermans, B., *Industrial Enzymology (2nd edn)* 178 (BR)
Poll, L., *Fruit Flavors, Biogenesis, Characterization and Authentication (ACS Symposium Series 596)* 33 (BR)
Poutanen, K., Enzymes: An important tool in the improvement of the quality of cereal foods 300
Prescott, J., *Food Choice, Acceptance and Consumption* 128 (BR)

Q
Qin, B-L., *see* Vega-Mercado, H. 151

R
Richardson, P., *see* Scott, G. 119

S
Salter, A., *Omega 3* 284 (BR)
Sastry, S.K., 7th International Congress on Engineering and Food 245 (CR)
Schilter, B. and Huggett, A.C., Are current regulatory limits for food contaminants suitable for infants and children? 48
Schwedler, C.J., *Guide to Patent Expiries* 66 (BR)
Scott, G. and Richardson, P., The application of computational fluid dynamics in the food industry 119
Scott, K.J., *Methods for the Microbiological Analysis of Selected Nutrients* 282 (BR)
Scotter, C.N.G., Non-destructive spectroscopic techniques for the measurement of food quality 285
Sharman, R.L., *see* Dodd, C.E.R. 238
Shaw, K.J., *Progress in Food Contaminant Analysis* 283 (BR)
Singh, H., *Methods of Testing Protein Functionality* 320 (BR)
Smith, A.C., *see* Waldron, K.W. 213
Smolander, M., Hurme, E. and Ahvenainen, R., Leak indicators for modified-atmosphere packages 101
Sofos, J.N., *Micro-Organisms in Foods 5: Microbiological Specifications of Food Pathogens* 130 (BR)
Sørhaug, T. and Stepaniak, L., Psychrotrophs and their enzymes in milk and dairy products: Quality aspects 35
Sørheim, O., Aune, T. and Nesbakken, T., Technological, hygienic and toxicological aspects of carbon monoxide used in modified-atmosphere packaging of meat 307
Starmans, D.A.J., *Separation Processes in the Food and Biotechnology Industries: Principles and Applications* 250 (BR)
Stepaniak, L., *see* Sørhaug, T. 35
Stewart, G.S.A.B., *see* Dodd, C.E.R. 238
Sumner, S.S., *Microbial Food Poisoning (2nd edn)* 350

T
Testin, R.F., *Food Packaging Technology, Vols 1 and 2* 180 (BR)
Thayer, D.W., *Food Irradiation: A Reference Guide* 212 (BR)
Thebaudin, J.Y., Lefebvre, A.C., Harrington, M. and Bourgeois, C.M., Dietary fibre: Nutritional and technological interest 41
Tice, P., *Migration from Food Contact Materials* 179 (BR)

U

Underhill, S., *Processing Fruits: Science and Technology – Vol 1: Biology, Principles, and Applications; Vol 2: Major Processed Products* 350

V

Van Camp, J., *see* Messens, W. 107

Vega-Mercado, H., Martín-Belloso, O., Qin, B-L., Chang, F.J. and Góngora-Nieto, M.M., Non-thermal food preservation: pulsed electric fields 151

Venugopal, V., Functionality and potential applications of thermostable water dispersions of fish meat 271

Vilhelmsson, O., The state of enzyme biotechnology in the fish processing industry 266

von Wright, A., *see* Helander, I.M. 146

Vulfson, E.N., *see* Whitcombe, M.J. 140

W

Waldron, K.W., Smith, A.C., Parr, A.J., Ng, A. and Parker, M.L., New approaches to understanding and controlling cell separation in relation to fruit and vegetable texture 213

Wallin, P.J., Robotics in the food industry: an update 193

Wesley, I.V., *Helicobacter* and *Arcobacter*: Potential human foodborne pathogens? 293

Whitcombe, M.J., Alexander, C. and Vulfson, E.N., Smart polymers for the food industry 140

Woo, R., *see* Digiulio, K. 204

Y

Yaylayan, V.A., Classification of the Maillard reaction: a conceptual approach 13

Z

Zhou, W., *Computerized Control Systems in the Food Industry* 385 (BR)

Zviely, M., Flavours and Fragrances 277 (CR)

Subject Index

(BR): Book Review
(CR): Conference Report

A
acceptance, of foods 128 (BR)
additives 127 (BR)
β_2-adrenergic agonists, tests 164
adsorption model, fouling 402
adulteration 319 (BR)
advanced glycation products (AGEs) 212 (BR)
Advisory Committee on Novel Foods and Processes (ACNFP) 86
agarases 393
aggregation, pressure-induced 109
agricultural products
  analytical techniques 97 (BR)
  quality control 131 (BR)
AIDS, bacterial overgrowth 324
airflow modelling, food factories 119
aldose reductase 212 (BR)
allergens, novel foods 133
Amadori products 13
α-amylases 304
  baking 342
amylolytic enzymes 342
amylose 378
analysis 251 (BR)
  contaminants 251 (BR), 283 (BR)
  dietary fibre 63 (BR)
  fatty acids and lipids 178 (BR)
  fish freshness 258
  food authentication 319 (BR)
  fruits 65 (BR)
  meat quality 59 (CR)
  principles in quality control 131 (BR)
  residues by immunoassays 386 (BR)
analytical methods
  fats and oils 318 (BR)
  flavours and fragrances 278 (CR)
  food and agricultural products 97 (BR)
  fruits 65 (BR)
  for gums and thickeners 395
  nutrients 282 (BR)
  quality of fish processing 266
anemometry, laser Doppler 369
animal models, carotenoids 408
animal welfare, meat quality and 58 (CR)
anthocyanins 100 (BR)
antibiotic
  diarrhoea induced by 324
  residues in milk 99 (BR)
  see also antimicrobial compounds
antibiotic resistance
  genes, genetically modified foods 129 (BR)
  markers and genetic engineering of foods 86
antibody-based assays 395
antimicrobial compounds
  from lactic acid bacteria 146
  residues 157
  see also antibiotic
antioxidants 64 (BR)
  carotenoids 406
  vitamins 198
AOAC International, analytical methods 282 (BR)
aquaculture, quality of products 253
Arcobacter 293
aroma
  barriers 228
  fruit 33 (BR)
  retention 366
  retention by heat pump dehumidifier drying 77
aroma compounds
  interactions measurement 365
  volatility 366
athletes
  functional drinks 414
  functional foods 358
ATP
  bioluminescence 80
  fish freshness indicator 262
  hygiene monitor 79
  recycling system 83
authentication of food 319 (BR)
automation 193
  fungal growth assessments 356
  meat quality and 59 (CR)
  process control 385 (BR)

B
Bacillus cereus, milk/dairy products contamination 36
bacteria
  background, fresh foods 421
  self-destruction and sub-lethal injury 238
  separation using imprinted polymers 143
  stationary phase induction 238
  virulence of *Escherichia coli* 388 (BR)
bacterial contamination, *see* microbial contamination
bacteriocins 223
  Gram-negative bacteria control 146
baked goods 250 (BR)
baker's yeast 341
baking
  bread, biotechnology 339
  dough microstructure/handling 181
  enzymes in 302, 342
  pentosans and pentosanases role 93 (CR)
  sourdough 340
  see also bread
beef industry, BSE and 204 (CR)
β_2-adrenergic agonists, tests 164
betalains 100 (BR)
beverages
  designer, for athletes 419
  functional 414
bioassays
  oestrogenic compounds 164
  xenobiotic residues 160
biochemical techniques, food/agricultural product analysis 98 (BR)
biocides 240
biofilms, thermostable dispersions of fish meat 275
biological activity, natural ingredients 210 (BR)
bioluminescence, ATP 80
biomass, applied biotechnology and 97 (BR)
biopolymers, crosslinking 337
biopreservatives 148
biotechnology
  applied, enzymes and biomass 97 (BR)
  bread baking 339
  carrageenan 389
  cell separation control 219
  enzyme, fish processing 266
  membrane separation 250 (BR)
  natural food colorants 100 (BR)
  novel food regulations 133
  see also genetic engineering
biotransformations
  enzymatic 98 (BR)
  xenobiotics 158
bitter components, of citrus juices 65 (BR)
bone, phyto-oestrogens benefit 332
botulism, refrigerated processed foods 186
bovine serum globulin, high-pressure processing 109
bovine spongiform encephalopathy (BSE) 204 (CR)
bran, dough microstructure 184
bread
  baking, biotechnology 339
  dough microstructure/handling 181
  inhibition of staling 250 (BR)
  wheat processing 63 (BR)
  see also baking; wheat
brine, disposal and recovery 10
browning, non-enzymatic 211 (BR)
BSE 204 (CR)

C
cancer
  carotenoids role in prevention 406
  dietary fibre and 42
  phyto-oestrogens role in prevention 332
canned food, quality improvements 113

carbohydrates 210 (BR)
dietary fibre analysis 63 (BR)
functional foods for athletes 359, 415
metabolism, dietary fibre and 43
carbon dioxide, indicators of leaks in MAP 104
carbon monoxide, in modified-atmosphere packaging 307
carcass decontamination 221
carcinogenesis, carotenoids protection against 409
cardiovascular disease
omega 3 fatty acids 284 (BR)
phyto-oestrogens benefit 332
β-carotene 202, 406
carotenoids 100 (BR), 202, 406
carrageenan
biotechnology 389
structures 391
casein micelles, high-pressure processing 108
casein–mineral complexes 428 (BR)
cattle, *Helicobacter* and *Arcobacter* transmission 296
caviar 268
cell adhesion 217
cell proliferation, carotenoids role 409
cell separation, control 213
cell suicide, bacteria 239
cereals
flavours and colour 304
pasta and noodles 252 (BR)
quality improvement 300
CFD (computational fluid dynamics) modelling 119
cheese industry, brine recovery 11
chemical engineering 387 (BR)
chemometrics 24 (CR)
chemoreception 277 (CR)
children, regulatory limits for food contaminants 48
chilled foods, safety and botulism 186
Chinese herbs 210 (BR)
Chinese water chestnut 216
chiral synthesis, enzymatic reactions 98 (BR)
choice, foods 128 (BR), 313 (CR)
genetically modified foods 87
cholesterol, removal, by imprinted polymers 142
chromatography 427 (BR)
imprinted polymers 143
Ciba Geigy, genetically modified maize 86, 135
CIP, *see* cleaning-in-place (CIP)
circular dichroism 290
citrus fruits, analytical methods 65 (BR)
cleanability
hygienic pipe couplings 89
in-place, assessment 54
cleaning-in-place (CIP)
equipment, assessment 54
hygienic pipe couplings 89
systems 8
cleaning solutions, regeneration 7
clinical trials, carotenoids 410
Clostridium botulinum, refrigerated processed foods 186
coagulation, fermented milk products 346
colloids
advances 65 (BR)
rheology control 334
colorants, natural 100 (BR)
colour
fish 255
meat and carbon monoxide effect 307
composition of foods, volatile flavour release 364
computational fluid dynamics, applications 119
computer control systems 385 (BR)
Conference Reports
1st European Symposium on Enzymes in Grain Processing 92
Flavours and Fragrances 277
6th Food Choice Conference 313
1st International Symposium on Food Rheology and Structure 242
3rd International Conference on Applications of Magnetic Resonance in Food Science 24
42nd International Congress of Meat Science and Technology 57
7th International Congress on Engineering and Food 245
International Symposium on Spongiform Encephalopathies: Generating Rational Policy in the Face of Public Fears 204
Texture of Fermented Milk Products and Dairy Desserts 345
consumer choice 128 (BR), 313 (CR)
over genetically modified foods 87
consumer needs, innovation of food products 173
consumer perceptions, meat quality 57 (CR)
consumption patterns 128 (BR)
contact materials, migration from 179 (BR)
contaminants 127 (BR)
analysis 251 (BR), 283 (BR), 386 (BR)
microbial, milk/dairy products 35
pseudo-oestrogens 328
see also pathogens
contamination
microbial, milk/dairy products 35
regulatory limits 48
cosmetics, natural ingredients 210 (BR)
coumestans 328
creaming 1
crosslinking, enzymic 334
crystallization, lipid 66 (BR)

D

dairy chemistry 428 (BR)
dairy desserts, texture 345
dairy industry, fouling in milk processing 401
dairy microbiology 127 (BR)
dairy products
fermented 345
membrane technology advances 209 (BR)
psychrotrophs and enzymes in 35
quality 36
starter cultures 127 (BR)
decontamination, meat/poultry carcasses 221
degradation, starch 375, 380
dehumidifier drying 75
dehydration, of foods 352 (BR)
dehydration, of foods heat pump dehumidifier 75
Derwent Patents Index 66 (BR)
design
heat pump dehumidifiers (HPDs) 77
hygienic equipment, in-place cleanability 54
hygienic pipe couplings 89
desserts, dairy 345
diabetes mellitus, advanced glycation products 212 (BR)
diacetyl 146
diarrhoeal illness, *Escherichia coli* 388 (BR)
dielectrics spectroscopy 288
diet
dietary fibre 42
intake of fat 313 (CR)
macrocomponents, safety of novel foods 137
pseudo-oestrogens in 327
see also health; nutrition
dietary fibre
analysis 63 (BR)
applications in foods 45
definition/composition 41
determination methods 42
diet and health 42
dough microstructure 184
nutritional/technological aspects 41
dietary habits 313 (CR)
diferulic acid 217
dioxins, assays 162
disease, vitamins and 317 (BR)
dough
microstructure/handling 181
see also bread
dried foods, heat pump dehumidifier process 77
drinks, *see* beverages
drug(s)
natural ingredients 210 (BR)
oxidative stress due to 64 (BR)
see also antibiotic
drug residues
in vitro models 157
in milk 99 (BR)
drying/dehydration, heat-pump dehumidifier 75

E

eating behaviour 313 (CR)
edible coatings 228
edible films, oxygen/aroma barriers 228
education, food engineering 428 (BR)
egg proteins, high-pressure processing 111
EHEDG Updates
hygienic pipe couplings 88
in-place cleanability of processing equipment 54
electric fields, pulsed, *see* pulsed electric fields

electrolytes, athletes 361, 417
electron paramagnetic resonance 287
electron spin resonance (ESR) methods 24 (CR), 287
emulsification 320 (BR)
emulsifiers, dough microstructure 183
emulsions 66 (BR)
  crystallization 66 (BR)
  formation by transglutaminase 336
  high-pressure processing 110
  instability/destabilization 1
  stability 1
endocrine disruptors 327
energy expenditure, athletes 358
engineering 245 (CR)
  chemical 387 (BR)
  dehydration of food 352 (BR)
  food 428 (BR)
environmental factors, free radicals and oxidative stress 64 (BR)
environmental pollutants, imprinted polymers 144
enzyme-linked immunosorbent assays (ELISA) 397
enzymes 178 (BR)
  applications 97 (BR)
  applied biotechnology 97 (BR)
  baking 302, 342
  carcinogen metabolism 409
  carrageenan biotechnology 389
  cold-active 268
  crosslinking 334
  dough microstructure 184
  fish processing 266
  grain processing 92 (CR)
  inactivation, pulsed electric fields 151
  microbial 302, 335
  production 94 (CR)
  psychrotrophs, in milk/dairy products 35
  quality improvement of cereals 300
  reactions in organic media 98 (BR)
epidemiology
  carotenoids and cancer prevention 407
  Helicobacter and *Arcobacter* 293
equipment
  hygienic, *see* hygienic equipment
  modelling and design 119
equivalence testing, novel foods 137
ergogenic supplements 362, 414
Escherichia coli, virulence mechanisms 388 (BR)
Escherichia coli O157:H7, in meat 58 (CR)
essential oils, biogenesis 278 (CR)
ethics, transgenic organisms 129 (BR)
European Hygienic Equipment Design Group, updates *see* EHEDG Updates
European Union
  genetically modified foods granted/seeking consent 85
  harmonization of food legislation 67 (BR)
  novel food regulations 133
exercise, functional foods and nutrition 358, 414
exopolysaccharides 345
extraction
  fats 156
  supercritical fluid technology 250 (BR), 427 (BR)
extrusion
  laser Doppler anemometry 370
  pasta and noodles 252 (BR)

F

fat(s) 318 (BR), 385 (BR)
  applications 178 (BR)
  for athletes 360
  attitudes, perception and intake 313 (CR)
  extraction 156
  reduction 318 (BR)
  supercritical fluid technology 427 (BR)
  see also fatty acids; lipids; oils
fat-absorption capacity, dietary fibre 45
fat substitutes 319 (BR)
fatty acids
  chemistry 178 (BR)
  omega-3 284 (BR)
FDA methods, microbiological analysis of nutrients 282 (BR)
feedstuffs
  fermented 97 (BR)
  fish 254
fermentation
  applied biotechnology 97 (BR)
  dairy starter cultures 127 (BR)
  dough 182
  laser Doppler anemometry 372
  milk products 345
  sourdough 340
fermented feeds 97 (BR)
ferulic acid 216
fibre, *see* dietary fibre
fiction, omega-3 fatty acids 284 (BR)
films, edible, oxygen/aroma barriers 228
filtration, dairy products 209 (BR)
fish
  flavour 254
  freshness evaluation 258, 266
  storage 261
  underutilization 271
fish feed 254
fish oils
  omega-3 fatty acids 284 (BR)
  PUFA-enriched 268
fish processing
  brine recovery 11
  enzyme biotechnology in 266
  robotics 196
fish proteins 271
fish sauces, fermented 275
flavours 277 (CR)
  fish 254
  fruit 33 (BR)
  milk 428 (BR)
  quality, sensors 351 (BR)
  release 364
flexible systems, robotics 197
flour, dough microstructure/handling 181
fluid dynamics modelling 119
fluids, athletes 361
foams 66 (BR)
  crosslinking of proteins 337
  protein, generation 320 (BR)
food biotechnology, *see* biotechnology
food contact materials, migration from 179 (BR)
food contamination, *see* contamination
food intake, *see* diet; intake of food
food poisoning 350 (BR)
food safety, *see* safety
fouling, milk processing 401
fragmentation pools, Maillard reaction 15
fragrances 277 (CR)
free radicals 64 (BR)
  antioxidants action 199
fresh foods
  innovation 171
  safety 421
freshness
  baked goods 250 (BR)
  fish 258, 266
  indicators, MAP 101
fruit
  analysis, modern methods 65 (BR)
  disease resistance 218
  flavours 33 (BR)
  Helicobacter and *Arcobacter* transmission 294
  processing 350 (BR)
  ripening 214
  texture 213
fruit juices, athletes 418
fruit and vegetable industry, brine recovery 11
functional drinks, athletes 414
functional foods
  athletes 358, 414
  probiotic 322
functionality
  carbohydrates 210 (BR)
  fats and oils 318 (BR)
  fish proteins 271
  proteins 107, 209 (BR), 320 (BR)
fungi, predictive modelling of growth 353

G

galactose, 3,6-anhydro bridges 392
gamma irradiation, meat decontamination 225
gap junctions 410
gastrointestinal tract
  host defence 321
  normal flora 322
  probiotics use 321
gelation
  pressure-induced 110
  proteins 320 (BR)
gels, crosslinks produced by transglutaminase 335
genetically modified foods 84, 129 (BR)
genetically modified organisms, novel foods 133
genetic engineering
  bread baking 340
  novel foods 133
  plant cell walls 219

see also biotechnology
genotoxicity, carotenoids protection against 409
ginger, heat pump dehumidifier drying 77
glycation 211 (BR)
glycoxidation 211 (BR)
good laboratory practice, dietary fibre analysis 63 (BR)
grain processing, enzymes in 92 (CR)
Gram-negative bacteria, control 146
granules, starch 375
growth-promoting agents, histological tests 164
gums, assays 395

H
HACCP 221, 351 (BR)
ATP as hygiene monitor 79
haemorrhagic colitis 388 (BR)
harmonization, European food laws 67 (BR)
harvesting, fish 255
health
dietary fibre 42
pseudo-oestrogens 327
selenium 317 (BR)
trace elements 282 (BR)
vitamins 317 (BR)
see also diet; nutrition
heart disease, *see* cardiovascular disease
heat pump dehumidifiers (HPDs) 75
heat-pump drying 75
heat resistance, proteinases and lipases 37
heat stability, fish proteins 272
heat sterilization, food quality loss 113
heat treatment, milk processing 404
Helicobacter 293
hemicellulases, in baking 343
herbs 210 (BR)
heat pump dehumidifier drying 76
Heyn's products 13
high-intensity pulsed electric fields (HIPEF) 151
high-performance liquid chromatography (HPLC) 144
high-pressure processing 31 (BR)
functionality of food proteins 107
hormones, phyto-oestrogens 327
horticulture 350 (BR)
hydrogen peroxide 219
meat decontamination 224
hydrolysis, starch 375, 380
hygiene
ATP detection to monitor 79
fresh foods 421
monitoring methods 80
hygienic equipment
design, in-place cleanability 54
pipe couplings 88
hypoxanthine, fish freshness evaluation 266

I
ICEF7 245 (CR)
imaging
magnetic resonance, *see* Magnetic resonance
spectroscopic 291
immune system
enhancement by carotenoids 410
mucosal 321
immunoassays, residue analysis 386 (BR)
immunomodulation, probiotics use 322
imprinting, polymers 140
infant foods, regulatory limits for contaminants 48
ingredients, innovation 170
inhibitors, residues in milk 99 (BR)
innovation 166
product development 23
INPADOC patents databases 66 (BR)
intake of food
fats 313 (CR)
short-term regulation 314 (CR)
intelligent systems 197
interfacial structures 1
intestinal transit time, dietary fibre 42
in vitro models, xenobiotic residues 157
ion-exchange regeneration solutions, recycling 12
irradiation 212 (BR)
UV 64 (BR)
isoflavonoids 327

J
joint seals, hygienic pipe couplings 90

L
labelling
genetically modified foods 87
novel foods in EU 135
lactic acid bacteria
bacteriocins/antimicrobial compounds 146
Gram-negative bacteria control 146
probiotic 323
starter cultures 127 (BR)
β-lactoglobulin, high-pressure processing 109
lactose, chemistry 428 (BR)
laser Doppler anemometry, applications 369
leak indicators
commercialization 104
modified-atmosphere packaging 101
lectin-based assays 395
legislation
EU Novel Food Regulations 133
food contact materials 179 (BR)
harmonization of European laws 67 (BR)
natural ingredients 210 (BR)
patents and expiries 66 (BR)
see also regulations
lignans 328
lipases
in baking 343
psychrotrophs 37
lipids 385 (BR)
chemistry 178 (BR)
dough microstructure 183
metabolism, dietary fibre and 43
oxidation, measurement in fish 262
peroxidation 64 (BR)
properties 178 (BR)
supercritical fluid technology 427 (BR)
see also fat(s)
lipoxygenase, in baking 343
luciferase 81
lung cancer 411

M
'mad cow disease' 204 (CR)
magnetic resonance imaging (MRI), applications 24 (CR)
Maillard reaction 211 (BR)
classification 13
fragmentation pools 15
interaction pools 17
marker compounds 351 (BR)
maize, genetically modified 86, 135
management
innovation of food products 168
product development 19
manufacturing, innovation 171
MAP, *see* modified-atmosphere-packaging (MAP)
markers, chemical 351 (BR)
marketing, product development and 19
market research 168
mass transfer, aroma compounds 366
mathematical modelling, fungal growth 353
meat
alternatives to MAP 310
carcass decontamination 221
colour and carbon monoxide effect 307
Helicobacter and *Arcobacter* transmission 295
MAP 307
proteins, high-pressure processing 111
safety, background microorganisms 423
meat processing
automation 59 (CR)
brine recovery 11
robotics 196
meat science, conference 57 (CR)
membrane separation 250 (BR)
membrane technology 7
dairy products 209 (BR)
metabolism
athletes 414
carbohydrates and dietary fibre 43
microbial contamination
milk/dairy products 35
see also pathogens
microbial inactivation
high-pressure processing 31 (BR)
non-thermal preservation 151
microbial interference 422
microbial pathogens, *see* pathogens
microbiological analysis, nutrients 282 (BR)
microbiology
carbon monoxide use in MAP 308
dairy 127 (BR)
fermented milk products 345
fish freshness 259
food 130 (BR)

food poisoning 350 (BR)
fresh food safety 421
Helicobacter and *Arcobacter* 293
host–microbial interactions at mucosal surfaces 321
refrigerated processed foods 186
textbook 32 (BR)
virulence mechanisms of *Escherichia coli* 388 (BR)
of water 69
microfiltration, dairy products 209 (BR)
micro-organisms, background 421
microscopy, dough and bread 181
microstructure
dough 181
volatile flavour release 364
mid-infrared (mid-IR) spectroscopy 288
migration, from food contact materials 179 (BR)
milk
antimicrobial drug/inhibitor residues 99 (BR)
flavour 428 (BR)
Helicobacter and *Arcobacter* transmission 295
processing, fouling 401
proteins, high-pressure processing 108
psychrotrophs and enzymes in 35
spoilage 37
milk products, *see* dairy products
minerals
athletes 361, 418
bioavailability, dietary fibre and 43
dairy chemistry 428 (BR)
health and nutrition 282 (BR)
minimal processing 238
novel antimicrobials 146
mixing, laser Doppler anemometry 372
modelling
computational fluid dynamics 119
fungal growth in foods 353
process control 385 (BR)
modified-atmosphere packaging (MAP)
alternatives 310
carbon monoxide use 307
leak indicators 101
meat 307
molecular imprinting, polymers 140
molecular recognition, synthetic polymers 140
Monsanto, genetically modified foods 85
moulds, predictive modelling of growth 353
mucosa, host defence mechanisms 321
mutagenesis, carotenoids protection against 409
mycotoxins, immunoassays 386 (BR)

N

nanofiltration, dairy products 209 (BR)
natural colorants 100 (BR)
natural ingredients 210 (BR)
natural preservation systems 148
natural toxins, immunoassays 386 (BR)
near-infrared (NIR) spectroscopy 285, 289
nisin 147
nitric oxide 64 (BR)
NMR (nuclear magnetic resonance), applications 24 (CR)
non-enzymatic browning 211 (BR)
non-starch polysaccharides (NSPs), analysis 63 (BR)
non-thermal preservation 151
noodles 252 (BR)
wheat processing 63 (BR)
novel foods
EU regulations 133
regulations 87
nuclear magnetic resonance, food quality measurements 286
nutrients, analysis 251 (BR), 282 (BR)
nutrition 127 (BR)
carbohydrates 210 (BR)
dietary fibre 41
fats and oils 318 (BR)
food choice 313 (CR)
probiotics 321
sports 359, 414
trace elements 282 (BR)
vitamins 317 (BR)
see also diet; health
nuts
heat pump dehumidifier drying 77
processing 350 (BR)

O

oestrogen
assays 161, 164
synthetic 330
oestrogenic chemicals 327
oils 318 (BR), 385 (BR)
applications 178 (BR)
supercritical fluid technology 427 (BR)
omega 3 fatty acids 284 (BR)
optothermal NIR spectroscopy 290
organic acids, meat decontamination 222
organic media, enzymatic reactions 98 (BR)
oven, jet impingement 373
oxidative stress 64 (BR)
oxygen
barriers 228
indicators of leaks in MAP 102
ozone, meat decontamination 224

P

packaging
automation and robotics 197
food contact materials 179 (BR)
innovation 172
leak detection 101
modified-atmosphere, *see* modified-atmosphere packaging (MAP)
oxygen/aroma barriers 228
technology 180 (BR)
pasta 252 (BR)
patents, expiries 66 (BR)
pathogens 130 (BR)
destruction by irradiation 212 (BR)
fresh foods 422
Helicobacter and *Arcobacter* 293
textbook 32 (BR)
virulence mechanisms of *Escherichia coli* 388 (BR)
waterborne 69
see also microbial contamination
PCR, *see* polymerase chain reaction (PCR)
pentosanases, role in baking 93 (CR)
pentosans, role in baking 93 (CR)
peroxidase, in plant cell walls 219
peroxide, *see* hydrogen peroxide
pesticides, immunoassays 386 (BR)
phenolic compounds, plant cell walls 217
phosphates, inorganic, meat decontamination 223
photoacoustic spectroscopy 288
phthalates 328
physical performance, athletes 358
physicochemical interactions, flavour release 365
phyto-oestrogens 327, 331
pigments, natural 100 (BR)
pipe couplings, hygienic 88
plant cell walls 213
plants, disease resistance 218
policies, BSE 206 (CR)
pollutants, environmental, imprinted polymers 144
pollution control 7
polymerase chain reaction (PCR)
Helicobacter and *Arcobacter* 294, 298
multiplex 298
polymers, imprinting 140
polyphenol oxidase 343
polysaccharides
non-starch, analysis 63 (BR)
rapid assay methods 395
seaweed 393
postharvest, fruits 350 (BR)
poultry
carcass decontamination 221
Helicobacter transmission 296
predictive modelling 238
fungal growth 353
preferences, food 128 (BR)
preservation
high-pressure processing 31 (BR)
natural systems 148
non-thermal 151
pressure, effects on proteins 107
prions 204 (CR)
probiotics 321
safety 324
process control 385 (BR)
statistical 352 (BR)
processing 245 (CR)
chemical engineering 387 (BR)
chemical markers 351 (BR)
food engineering 428 (BR)
fruits 350 (BR)
laser Doppler anemometry 369
meat quality and 59 (CR)
reconditioned/recycled water use 72
temperature 113
process optimization, milk processing 403

product design 21
product development 19
  factors affecting 21
  innovative 166
  stages 19
  thermostable dispersions of fish meat 275
product-mix strategy 21
pro-oxidants 199
proteases
  baking 342
  fish processing 268
protein(s)
  adsorption 1
  for athletes 360
  crosslinking of layers 337
  denaturation, in milk 401
  emulsifiers 1
  fish, functionality 271
  food, modification by high pressure 107
  functionality 107, 209 (BR)
  functionality testing 320 (BR)
  metabolism, dietary fibre and 43
  pressure effects 107
  properties/characterization 209 (BR)
proteinases, psychrotrophs 37
proximates 251 (BR)
Pseudomonas, psychrotrophic 35
pseudo-oestrogens 327
psychrotrophs
  enzymes in milk and dairy products 35
  thermoresistant 35
PUFA, fish oils enriched with 268
pulsed electric fields
  meat decontamination 225
  non-thermal preservation 151
purification, supercritical fluid technology 427 (BR)
pyrazines 278 (CR)

Q
quality
  aquacultured food products 253
  canned food 113
  dehumidifier drying 77
  fish processing 266
  improvement of cereal foods 300
  innovation 172
  loss with heat sterilization 113
  meat, analysis/classification 59 (CR)
  meat and consumer perceptions 57 (CR)
  spectroscopic measurements 285
  total food 21
quality assurance 352 (BR)
quality control
  foods and agricultural products 131 (BR)
  milk/dairy products, psychrotrophs effect 36
  statistical 352 (BR)

R
Raman spectroscopy 289
rapid methods
  assays for gums and thickeners 395
  ATP bioluminescence 81
receptor-based assays, xenobiotic residues 161
recycling
  cleaning/processing solutions 7
  ion-exchange regeneration solutions 12
  water 69
reducing activity, antioxidants 199
refrigerated processed foods of extended durability (REPFEDs) 186
regeneration, cleaning/processing solutions 7
regulations
  food contamination levels 48
  novel foods 87
  see also legislation
rehydration, in endurance exercise 414
rendering process 205 (CR)
REPFEDs 186
residues
  analysis 251 (BR)
  detection 160
  immunoassays 386 (BR)
  xenobiotic 157
retailing, innovation 172
retort processes 113
rheology 242 (CR)
  colloids 334
  yoghurt 345
rheometry 242 (CR)
rigor mortis, fish 256
risk assessment
  contaminants in infant/childrens' foods 51
  genetically modified foods 129 (BR)
robotics 193
ropiness, fermented milk products 346
RpoS 238

S
safety
  after dehumidifier drying 78
  ATP as hygiene monitor 80
  book review 127 (BR)
  evaluation, infant/childrens' foods 48
  food, textbook 32 (BR)
  food contact materials 179 (BR)
  fresh foods 421
  genetically modified foods 129 (BR)
  irradiated foods 212 (BR)
  leak indicators for MAP 105
  meat 58 (CR)
  micro-organisms in foods 130 (BR)
  milk 99 (BR)
  natural food colorants 100 (BR)
  novel foods 133
  probiotics 324
  pseudo-oestrogens, concerns 327
  refrigerated processed foods 186
  water 69
  of xenobiotic residues 157
sampling, statistical quality control 352 (BR)
scrapie 204 (CR)
seafood processing 266
seals, hygienic pipe couplings 90
seaweeds
  carrageenan biotechnology 389
  raw materials from 391
selenium 317 (BR)
selenosis 317 (BR)
sensors, flavour quality 351 (BR)
sensory analysis
  fish freshness 258
  food and agricultural products 98 (BR)
sensory aspects, food choice 314 (CR)
sensory characterization, fruit flavours 33 (BR)
sensory science 128 (BR)
  volatile flavours 364
separation, membrane 250 (BR)
separation processes 250 (BR)
separation techniques, imprinted polymers 144
shelf-life extension, irradiated foods 212 (BR)
siderophores 148
skin cancer 410
slaughter process 221
solubility, proteins 320 (BR)
sourdough baking 340
sous-vide foods 186
soybeans
  genetically modified 85
  pseudo-oestrogens 328
soy proteins, high-pressure processing 111
spectrophotometry 97 (BR)
spectroscopy
  food and agricultural products 97 (BR)
  food quality measurements 285
spices, heat pump dehumidifier drying 77
spoilage, fish 260
spoilage bacteria, milk/dairy products 35
spores
  germination 186
  in milk 35
sports nutrition 359, 414
stability, emulsions 1
stabilization, dietary fibre properties 45
staling, inhibition 250 (BR)
standardization, hygienic pipe couplings 91
starch
  baked goods freshness 250 (BR)
  granule structure 375
  hydrolysis 375, 380
starter cultures, dairy 127 (BR)
statistics, quality control 352 (BR)
sterilization, heat, food quality loss 113
storage
  chemical markers 351 (BR)
  fish 261
strategic planning, innovation 168
structure, food rheology and 242 (CR)
sublethal injury 238
suicide zone, bacteria 239
sulfhydryl oxidase 343
supercritical fluid extraction 250 (BR), 427 (BR)
surfactants 66 (BR)

surimi 267
swine, *Helicobacter* transmission 295
synergism, antimicrobial compounds 148
synthesis, essential oils 278 (CR)

T
taste, functional foods for athletes 419
technology, food engineering 428 (BR)
temperature, effect on fungal growth 356
temperature processing 113
test methods
  hygienic pipe couplings 91
  in-place cleanability assessment 54
tests, drug residues 160
texture
  control by enzymic crosslinking 334
  fermented milk products 345
  fruit and vegetables 213
texturization, dietary fibre 45
thermal stability, enzymes in organic media 98 (BR)
thickeners, assays 395
tomatoes, genetically modified 84
toxicology
  carbon monoxide use in MAP 307
  contaminant levels for infant/childrens' foods 50
  immunoassays for residue analysis 386 (BR)
  milk 99 (BR)
  pseudo-oestrogens 328
trace elements 282 (BR)
  athletes 361
  see also minerals
transgenic organisms 129 (BR)
transglutaminase 335
transmissible spongiform encephalopathies (TSEs) 204 (CR)
trimethylamine, fish freshness evaluation 267

U
ultrafiltration, dairy products 209 (BR)
ultrahigh hydrostatic pressure, meat decontamination 225
ultrasonic energy, meat decontamination 225
ultraviolet irradiation 64 (BR)
  meat decontamination 226
ultraviolet spectroscopy 290
unit operations 352 (BR), 387 (BR)
urinary tract infections, *Escherichia coli* 388 (BR)

V
variable retort temperature (VRT) 113
vegetables
  disease resistance 218
  Helicobacter and *Arcobacter* transmission 294
  texture 213
velocity measurements, laser Doppler anemometry 369
virulence, *Escherichia coli* 388 (BR)
vitamin A 406
vitamin C 200
vitamin E 199
vitamins 317 (BR)
  antioxidant 198
  athletes 362
  bioavailability, dietary fibre and 44
  dairy chemistry 428 (BR)
volatile compounds, fish freshness 260
volatile flavours, release 364

W
water
  chlorinated 222
  dispersions of fish meat 271
  Helicobacter and *Arcobacter* transmission 295, 297
  process, reconditioning 69
  recycling and reuse 69
  safety 69
  solubility, fish proteins 271
  treatment processes 71
  usage 8
water activity, fungal growth 353
water-holding capacity, dietary fibre 44
wheat
  dough microstructure/handling 181
  endogenous enzymes 92 (CR)
  end-products 63 (BR)
  genetic engineering applications 340
  processing 63 (BR)

X
xenobiotic residues, *in vitro* models 157
X-ray spectrometry 290
xylanases 304

Y
yeasts
  baker's 341
  predictive modelling of growth 353
yoghurt
  probiotic 321
  rheology 345

Z
zearalenone 329

A

Angyal, G., *Methods for the Microbiological Analysis of Selected Nutrients* 282

Ashurst, P.R. and Dennis, M.J., eds, *Food Authentication* 319

B

Barbosa-Cánovas, G.V. and Vega-Mercado, H., *Dehydration of Foods* 352

Basu, T.K. and Dickerson, J.W.T., eds, *Vitamins in Human Health and Disease* 317

Beier, R.C. and Stanker, L.H., eds, *Immunoassays for Residue Analysis: Food Safety (ACS Symposium Series 621)* 386

Bureau, G. and Multon, J-L., eds, *Food Packaging Technology, Vols 1 and 2* 180

C

Cogan, T.M. and Accolas, J-P., eds, *Dairy Starter Cultures* 127

D

Derwent Information Limited, *Guide to Patent Expiries* 66

Dickinson, E. and McClements, D.J., *Advances in Food Colloids* 65

E

Eley, A.R., ed., *Microbial Food Poisoning (2nd edn)* 350

Eliasson, A-C., ed., *Carbohydrates in Food (Food Science and Technology Series 74)* 210

F

Faridi, H. and Faubion, J.M., eds, *Wheat End Uses Around the World* 63

Fito, P., Ortega-Rodríguez, E. and Barbosa-Cánovas, G.V., eds, *Food Engineering 2000* 428

Fox, P.F., ed., *Advanced Dairy Chemistry Vol. 3: Lactose, Water, Salts and Vitamins* 428

Fryer, P.J., Pyle, D.L. and Reilly, C.D., eds, *Chemical Engineering for the Food Industry* 387

G

Gilbert, J., ed., *Progress in Food Contaminant Analysis* 283

Godfrey, T. and West, S., eds, *Industrial Enzymology (2nd edn)* 178

Grandison, A.S. and Lewis, M.J., eds, *Separation Processes in the Food and Biotechnology Industries: Principles and Applications* 250

Gunstone, F., *Fatty Acid and Lipid Chemistry* 178

H

Hall, G.M., ed., *Methods of Testing Protein Functionality* 320

Hebeda, R.E. and Zobel, H.F., eds, *Baked Goods Freshness: Technology, Evaluation, and Inhibition of Staling* 250

Hendry, G.A.F. and Houghton, J.D., eds, *Natural Food Colorants (2nd edn)* 100

Hubbard, M.R., *Stastistical Quality Control for the Food Industry (2nd edn)* 352

I

Ikan, R., ed., *The Maillard Reaction: Consequences for the Chemical and Life Sciences* 211

International Dairy Federation, *Advances in Membrane Technology for Better Dairy Products (Bulletin of the International Dairy Federation No.311/1996)* 209

International Dairy Federation, *Residues of Antimicrobial Drugs and Other Inhibitors in Milk* 99

K

Karleskind, A., ed., *Oils and Fats Manual, Vols 1 and 2* 385

Katan, L.L., ed., *Migration from Food Contact Materials* 179

King, J.W. and List, G.R., eds, *Supercritical Fluid Technology in Oil and Lipid Chemistry* 427

Koskinen, A.M.P. and Klibanov, A.M., eds, *Enzymatic Reactions in Organic Media* 98

Kruger, J.E., Matsuo, R.B. and Dick, J.W., eds, *Pasta and Noodle Technology* 252

L

Ledward, D.A., Johnston, D.E., Earnshaw, R.G. and Hasting, A.P.M., eds, *High Pressure Processing of Foods* 31

Lee, T-C. and Kim, H-J., eds, *Chemical Markers for Processed and Stored Foods* 351

Leung, A.Y. and Foster, S., *Encyclopedia of Common Natural Ingredients Used in Food, Drugs, and Cosmetics (2nd edn)* 210

Linden, G., ed., *Analytical Techniques for Foods and Agricultural Products* 97

Linskens, H.F. and Jackson, J.F., eds, *Modern Methods of Plant Analysis, Vol. 18: Fruit Analysis* 65

M

Meiselman, H.L. and MacFie, H.J.H., eds, *Food Choice, Acceptance and Consumption* 128

Mittal, G.S., ed., *Computerized Control Systems in the Food Industry* 385

Mossel, D.A.A., Corry, J.E.L., Struijk, C.B. and Baird, R.M., *Essentials of the Microbiology of Foods: A Textbook for Advanced Studies* 32

Multon, J-L., ed., *Quality Control for Foods and Agricultural Products* 131

N

Nakai, S. and Modler, H.W., eds, *Food Proteins: Properties and Characterization* 209

Nollet, L.M.L., ed., *Handbook of Food Analysis – Vol. 1, Physical Characterization and Nutrient Analysis; Vol. 2, Residues and Other Food Component Analysis* 251

O

Ottaway, P.B., *Harmonisation of European Food Legislation: Status and Development of Laws on Foodstuffs* 67

R

Rehm, H-J., Reed, G., Puhler, A. and Stadler, P., eds, *Biotechnology Vol. 9: Enzymes, Biomass, Food and Feed (2nd edn)* 97

Reilly, C., ed., *Selenium in Food and Health* 317

Rice-Evans, C., Halliwell, B. and Lunt, G.G., eds, *Free Radicals and Oxidative Stress: Environment, Drugs and Food Additives* 64

Roberts, T.A., Baird-Parker, A.C. and Tompkin, R.B., eds, *Micro-Organisms in Foods 5: Microbiological Specifications of Food Pathogens* 130

Rouseff, R.L. and Leahy, M.M., eds, *Fruit Flavors, Biogenesis, Characterization and Authentication (ACS Symposium Series 596)* 33

S

Saldmann, F., *Omega 3* 284

Somogyi, L.P., Ramaswamy, H.S. and Hui, Y.H., eds, *Processing Fruits: Science and Technology – Vol 1: Biology, Principles, and Applications; Vol 2:* Major Processed Products 350
Southgate, D.A.T., *Dietary Fibre Analysis* 63
Stauffer, C.E., ed., *Fats and Oils* 318
Sussman, M., ed., *Escherichia coli: Mechanisms of virulence* 388

T
Tomiuk, J., Wöhrmann, K. and Sentker, A., eds, *Transgenic Organisms: Biological and Social Implications* 129

W
Wilkinson, V.M. and Gould, G.W., *Food Irradiation: A Reference Guide* 212
World Health Organization, ed., *Trace Elements in Human Nutrition and Health* 282

AVAILABLE AT YOUR FINGERTIPS...

THE ELSEVIER SCIENCE CATALOGUE ON THE INTERNET

Features include:

ELSEVIER SCIENCE

Catalogue on INTERNET

- ORDER YOUR **FREE** SAMPLE COPY OF *JOURNAL/BOOK TITLE* TODAY BY CHECKING ITS CATALOGUE ENTRY

Other features include:-

- All the journals, with complete information about journal editors and editorial boards
- Listings of special issues and volumes
- Listings of recently published papers for many journals
- Complete descriptions and contents lists of book titles
- Clippings of independent reviews of published books
- Book series, dictionaries, reference works
- Electronic and CD-ROM products
- Full text search facilities
- Ordering facilities
- Print options
- Hypertext links
- Alerting facility for new & forthcoming publications
- Updated monthly

TRY IT TODAY!

http://www.elsevier.nl/

For further queries please contact:-

Customer Support Department
Tel: +1 (212) 633 3730
Fax: +1 (212) 633 3680
E-mail: usinfo-f@elsevier.com

Customer Support Department
Tel: +31 (20) 485 3757
Fax: +31 (20) 485 3432
E-mail: nlinfo-f@elsevier.nl

ELSEVIER SCIENCE

Catalogue on INTERNET

C07A05/p15

ELSEVIER | PERGAMON | NORTH HOLLAND | EXCERPTA MEDICA